months afterwards she presented herself at the clinic with a chancre on her lip.

I do not wish to convey the impression to you that the patient has to have a chancre to be infected, as the mucous patch which syphilitic patients have in ninety-nine out of a hundred cases occurs in the mouth, and lasts for months and even years, and is as infectious, if not more so, than the chancre. You can easily see how much danger there is in conveyance of the infection from one person to another by tongue-depressors, thermometers, feeding-tubes, spoons, drinking-utensils, and so forth.

The foregoing cases serve to illustrate the many ways in which infection may be transmitted, and should put the nurse on her guard as to the unlooked-for quarters from which infective material, not only general, but specific, may be derived.

The only safe way is to establish strict rules of exclusion, and to see that they are observed in their minutest details.

EXPERIMENTS IN RECENT METHODS OF FEEDING CHILDREN

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At the desire of one of the staff of the Michael Reese Hospital, Chicago, some experiments have recently been made in the Diet School of that institution in regard to dextrinizing foods and a modern method of milk modification.

The English for some time have used a modification of milk where the relative proportions of milk and whey were taken into consideration. Similar modifications have been used in Austria by Monti and in France by Vigier, whose method is as follows:

Take the needed amount of certified milk and divide in two equal portions, putting each portion in a sterile glass jar and closing the top of the jar with sterile cotton. Set aside in a cold place for a couple of hours until cream has risen again; skim the cream from one portion and add to the other portion, thus retaining all the fat. Heat the milk from which the cream has been removed in a sterile saucepan to 98° F. Add to it rennet, using for one pint of skimmed milk one teaspoonful of liquid rennet, or one-half junket tablet dissolved in one tablespoonful of water which has been boiled and cooled. Let the milk stand in a warm place until thoroughly coagulated, then strain, thereby removing one-half the caseine of the entire milk used. Heat the whey thus obtained to

150° F., in this way destroying further action of rennet ferment, and add to first portion of milk. Care must be taken that the temperature does not exceed 157° F., in order to avoid coagulating the lactalbumen.

Satisfactory results have been obtained from this preparation. It has been used successfully in cases of malnutrition, being retained and assimilated where other foods failed, but the best results have been obtained in children under three months of age.

The object of the Vigier method is to make the proteids of cow's milk more nearly resemble those of human milk. To illustrate this difference we give the following analysis:

	Human milk.	Cow's milk.
Caseinogen	.59	2.88
Lactalbumen	1.25	.53
	1.84	3.41

In addition, excess of caseine is removed and the lactalbumen which remains unaltered in the whey makes up the deficiency caused by loss of caseine.

Experiments were also made in dextrinizing gruels and cereal waters with the following results: In all experiments complete dextrinization was assured by the use of the iodin test. Foods dextrinized by the use of maltine were found to be unpalatable to the children, as were also those dextrinized with liquor pancreaticus. Pancreatin, on the contrary, gave a palatable food, but was objected to because of its action on the proteid matter of the grain. A very satisfactory dextrinizing medium was at last found in a preparation called Cereo. This is used in the proportion of one teaspoonful of Cereo to one cup of gruel or barley- or rice-water. Cereo is added to the gruel or water at a temperature of 147° to 170° F., any degree over the latter destroying the action of the diastase. It is then kept in a warm place until the diastase has taken effect, which can be told by the food becoming thin, or, more accurately, by applying the iodin test.

The food may then be served in several ways, as may seem desirable, either by the addition of milk in varying proportions or the white or yolk of an egg. For some children a very small quantity of milk-sugar, about one-quarter to one-half teaspoonful for one cup of gruel, makes a more palatable food.

Dextrinized foods with milk are a favorite method of milk modification advised by Henry D. Chapin, while without milk the dextrinized foods are advised by many in the summer diarrhœas of infants.

Directions for the preparation of rice-, barley-, and oatmeal-waters may be found in the April number of the JOURNAL.